

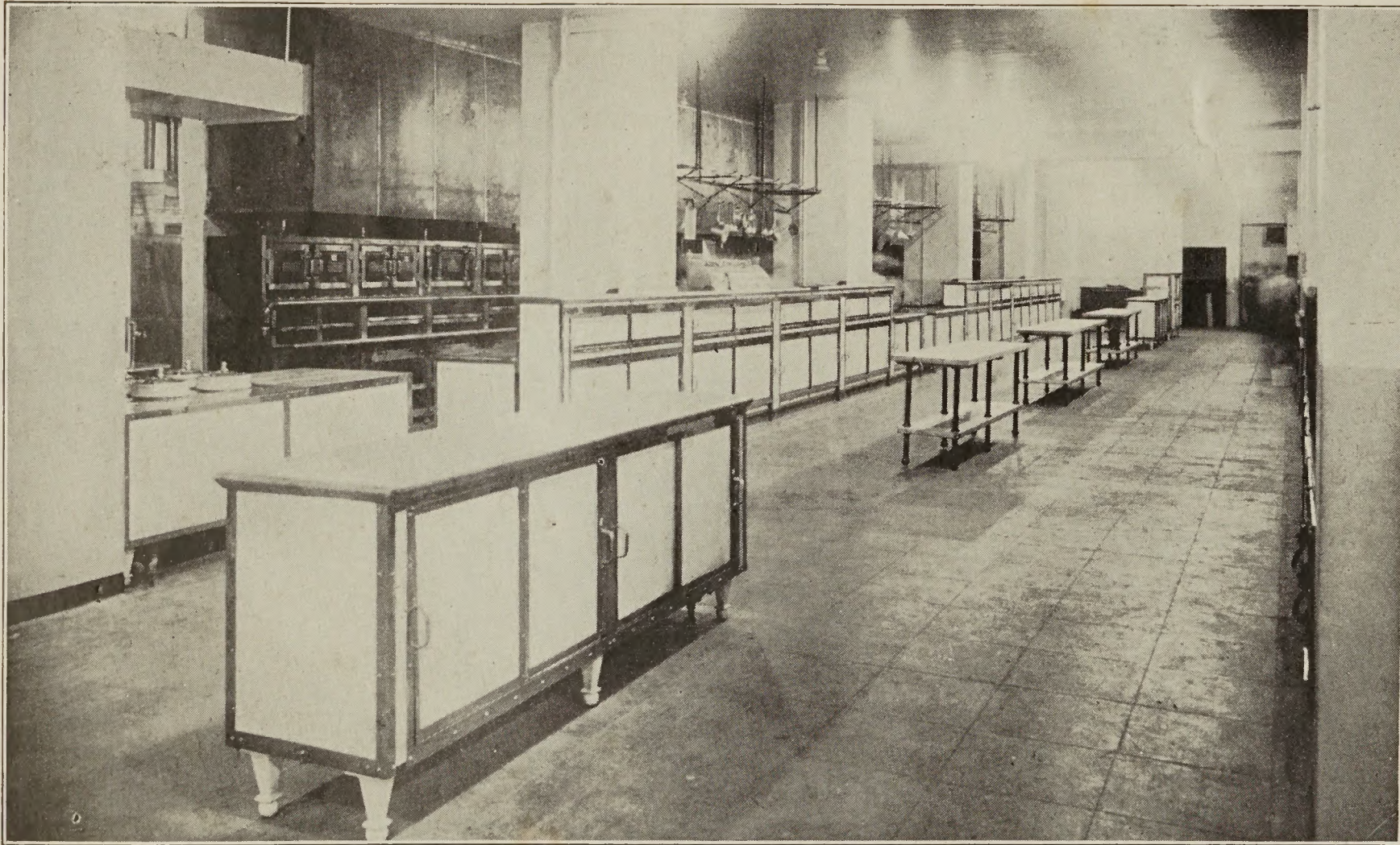
KITCHEN EQUIPMENT



ALBERT PICK & COMPANY

208-224 WEST RANDOLPH ST. ~ ~ CHICAGO.

The World's Leading Equipment House



No expense was spared to make the kitchen of the Drake Hotel the finest in America and it is considered a masterpiece of kitchen engineering, designed for efficiency and built to endure. It is natural that for this great kitchen, perhaps the finest in the world, Albert Pick & Company equipment and service were selected to uphold the splendid Drake Hotel standard. In size it is a block long and half a block wide, only part of it appearing in the view above.

EQUIPPED COMPLETE

IT IS the service of years, not the economy of the moment that guides us in the manufacture of Cafeteria Equipment. Fineness of workmanship and of material are held of far greater importance than lowness of price. It is the idea for increasing utility that is eagerly sought instead of the method of cheapening construction. That is why "Master-Made Equipment" is always an investment, not an expenditure.

W E B U I L D F O R P E R M A N E N C E



This bank of "Pix" Ranges in the great Drake Hotel Kitchen serves to make the Drake so popular for conventions and banquets where food must be prepared in great quantities and served efficiently.

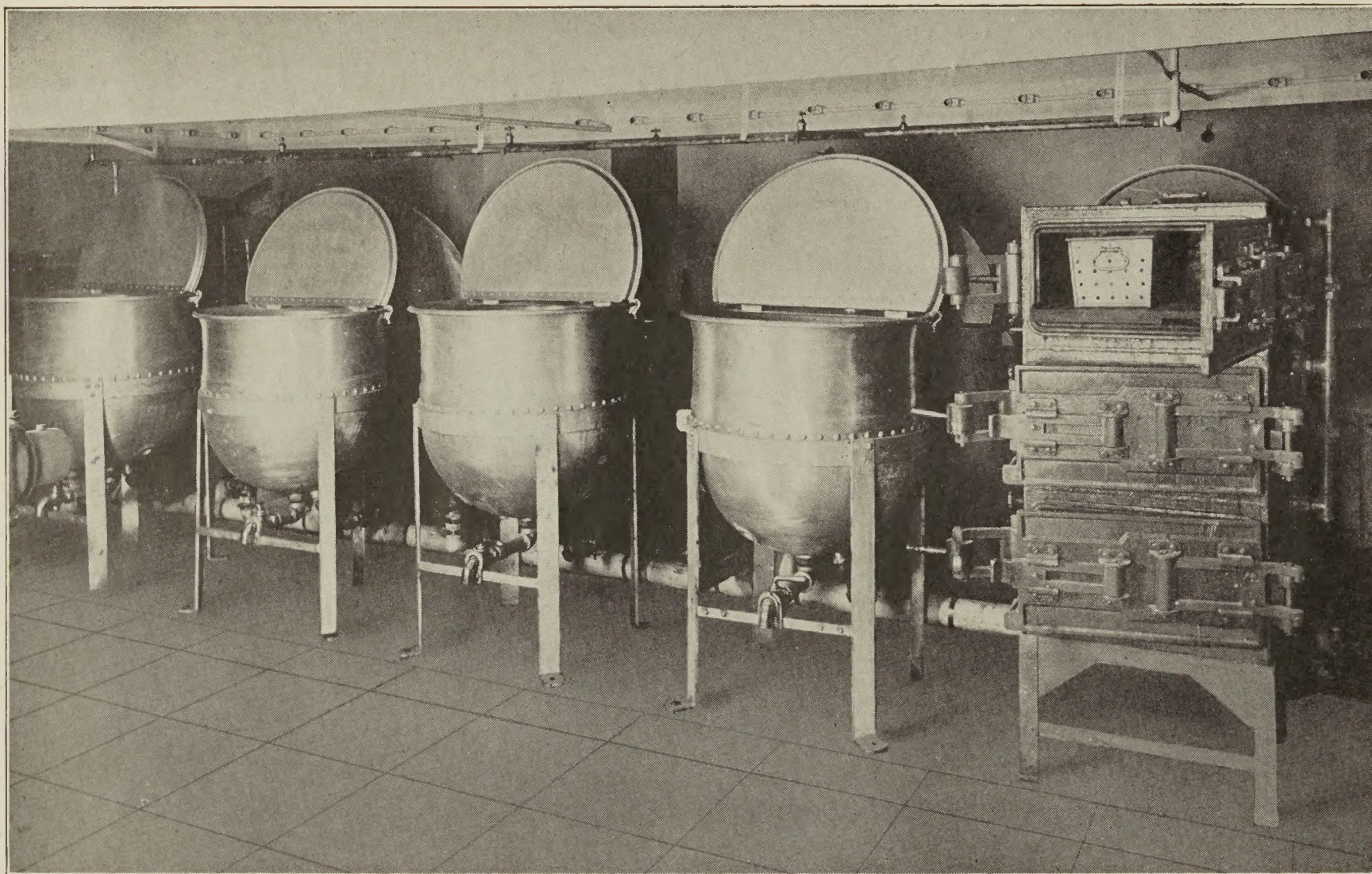
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Planning and Equipping Efficient Kitchens

The most important factors to be considered in planning Public Service Kitchens are noted here in tabloid form. With a subject so broad, the data is necessarily of general application, chiefly intended for those wishing preliminary information. Supplementary information is freely offered by our Engineering Department. You are invited to consult with them on any matters of equipment, design or installation. There is no fee or obligation connected with this service.

IN THE arrangement of hotel kitchens, space requirements must be proportioned to the class and amount of restaurant service desired. It is always safe to err on the side of too much space; for the average kitchen is terribly crowded and efficient service is thus rendered impossible.

Taking a 500-room hotel as example, the average dining room space, including lunchroom or cafeteria, should be around 10,000 sq. ft., allowing a total seating capacity exclusive of banquet rooms of 750 to 800 people. An efficient kitchen will require space, including storeroom, bake shop and dish pantry, equal to the combined dining room space, or a total of 40 sq. ft. per hotel room for the two.



There are two "Pix" Steamers and eight steam-jacketed kettles in this Vegetable and Soup Preparation Section of the great Drake Kitchen. They are kept working at capacity to serve the Main Dining Room, the Grill, the Italian Room and the Banquet Rooms.

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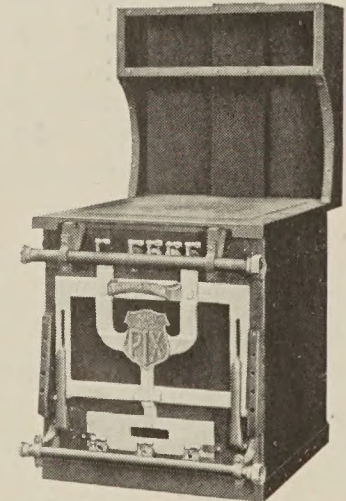
Planning and Equipping Efficient Kitchens (continued)

Large variations naturally occur according to the size of the city in which the hotel is located and according to the desires of the proprietor to feature either his rooms or his cafe service. Instances can be found where the combined dining room and kitchen equal 75 sq. ft. per hotel room instead of 40 sq. ft., and on the other hand some smaller hotels give as little as 15 sq. ft. per room when the dining room is desired only as a convenience to guests and considered a necessity in order to keep the rooms filled.

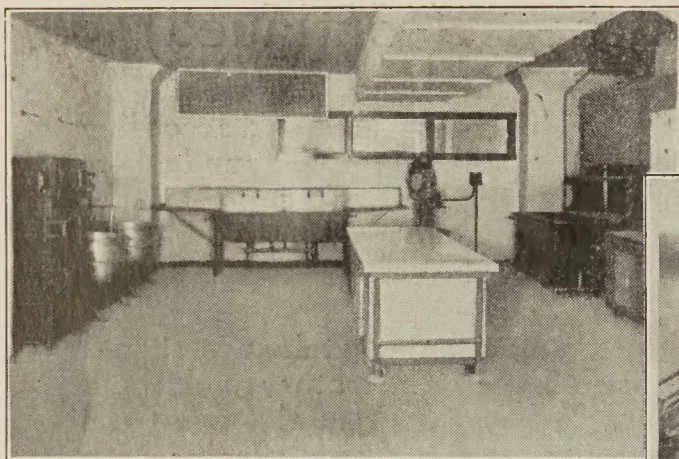
Entrance of supplies needs first and most careful consideration. Elevators and broad stairways should lead directly to storeroom entrance and main storage refrigerator. Main storage refrigerator should be a 4-compartment box of not less than 400 sq. ft. of floor space for a 500-room house. From this point the equipment should be so arranged as to avoid all unnecessary retracing of steps until it ultimately is delivered to the patron.

Having determined location of the supply, entrance, the next consideration is given to the entrance to kitchen from main dining room. This should, if possible, be centrally located for both rooms. If the kitchen is on a different floor, from one main dining room, space must be taken for a service pantry where short orders, entrees, pastry and coffee are served. This service pantry requires a cook's table and steam table with dish heater, range, broilers, short order box, pastry counter, urns, and checkers' stands arranged in the above order with right-hand entrance and exit doors, also a broad stairway with division rail leading to main kitchen.

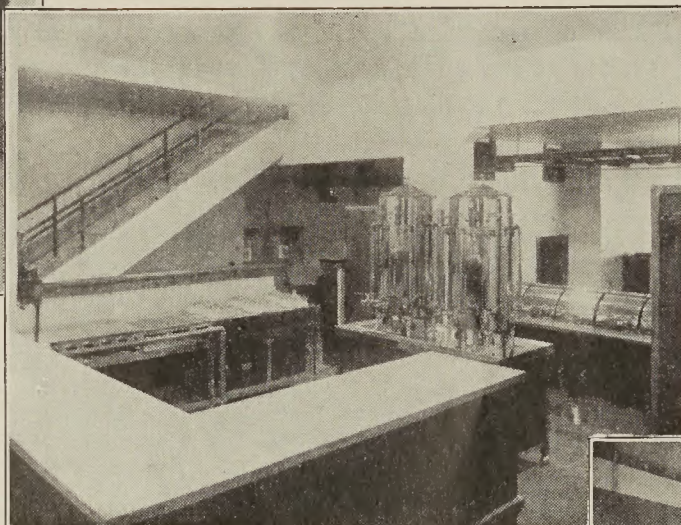
Wherever possible, kitchen and main dining room should be on the same floor; right-hand service should be sought if in any way a possibility. Entrance to kitchen should be protected by a vestibule so that doors do not open directly into dining room. The ideal arrangement is a nearly square kitchen with the service stations to the front and corresponding preparation rooms back of them.



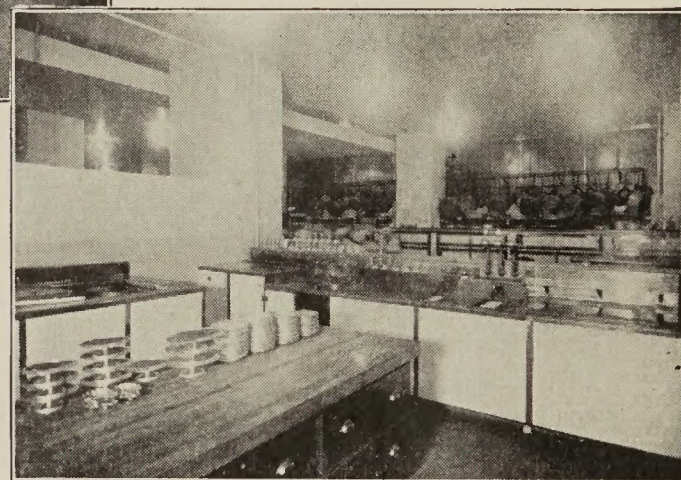
"Pix" New Gas Range



All the pastry for the Drake Hotel is prepared in this efficient pastry section, equipped with "Pix" Steamer, two jacketed tipping kettles, dough mixer, range and marble top work table.



This coffee pantry, equipped with griddle, egg boiler, and cereal cookers, serves many breakfast specials as well as coffee and pastries.



A large, complete soda fountain is an integral part of the kitchen, serving fancy creams, ices and many Drake specialties. It is, of course, a "Pix Master-Made" Fountain.

Other Views in the Splendid Drake Hotel Kitchen

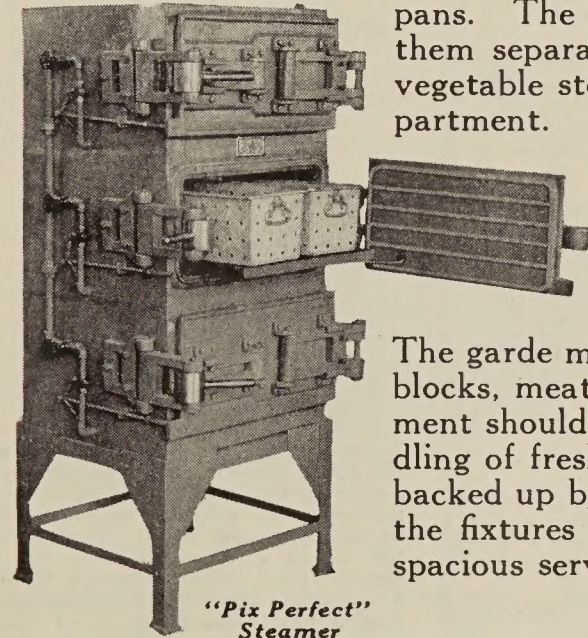
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Planning and Equipping Efficient Kitchens (continued)

The most convenient order of equipment is as follows:

Steam table, short order table, oyster bar, garde manger counter, pastry counter, pantry counter, soda fountain and checkers' desk. These are arranged in a hollow square; in the center of the room are located tray stands, dish heaters and a roll warmer. The fronts of the service stations are supplied with dish heaters and cabinets extending 4 ft. above the floor with the tops forming a serving shelf. Back of each of these stations is the preparation room for that part of the food, as follows:

The ranges are lined up back of the steam table and cook's table. Racks over the cook's table carry the pans. The ranges in turn have a vegetable and soup preparation room back of them separated by a 6-in. tile partition 6 ft. 6 in. high. Here are the peelers, vegetable steamers and stock kettles and here also is located the pot washing department.



*"Pix Perfect"
Steamer*

The short-order station in addition to having an open top range has two broilers and a short-order box. Back of the oyster bar is the shell fish ice box and in it space for trays of opened oysters and clams.

The garde manger counter is backed up by the butcher shop where meat choppers, blocks, meat grinders, cutting tables and slicers facilitate the work. This department should be located convenient to the storeroom in order to expedite the handling of fresh meat and poultry. The pastry pantry and soda counter should be backed up by the bake shop and ice cream preparation rooms. In this section are the fixtures for making toast, waffles and cakes; also a multiple egg timer and spacious service boxes to carry material for all salads.

Planning and Equipping Efficient Kitchens (continued)

Each of the departments must be supplied with sinks for washing its own pans and utensils and also for cleansing of raw materials. Work table space is also a necessity and it is safe to state that too many sinks, tables, and refrigerators are never supplied in any kitchen. Where two dining rooms are directly supplied from the same kitchen, the doors should be located at opposite ends of the room. Since one of the dining rooms will have a less convenient service and more crossing and retracing of steps than the other, correspondingly wider aisles should be left in the center of the room.

In nearly every modern hotel it has been found advantageous to have all dishes washed in one place with conveyors to bring the dishes from the various serving pantries and return them. Conveyor dishwashing machines are most practical for this type of dish pantry. Metal boxes are used on the conveyor for the transporting of dishes. When conveyors are not used, separate centrally located dish pantries must be provided. Adjacent to the dish pantry is the silver room supplied with lock cabinets, sinks and a silver cleansing machine of suitable size to take care of all hollow-ware.



"Pix"
Cook's Table
and Warmer

The same general rules which govern the arrangement and space requirements for cafes and restaurants of hotels apply to public restaurants not connected with the hotel. They also govern the arrangement of all kitchens in clubs and fraternal organizations. The requirements of the hospital kitchen are quite different as no pantry service is necessary and the principal requirements are for cereals, soups, broths and stews. This necessitates a much larger number of stock kettles, steamers and pot roasting kettles than are necessary in a kitchen of similar size in a hotel, and eliminates all the equipment for short-order work, such as

broilers, garde manger counter, pantry counter, short-order refrigerator and service stand.



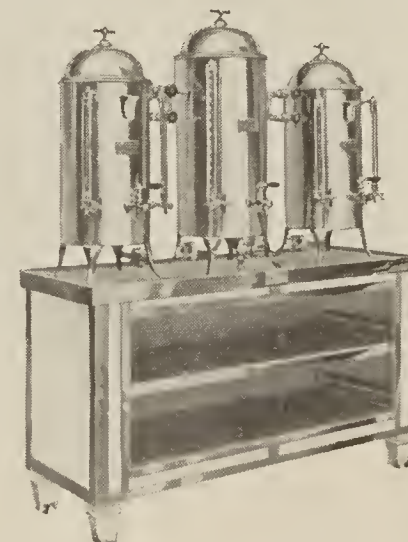
The Kitchen of the Sheridan-Plaza Hotel, Chicago, is a distinct achievement in kitchen engineering. It was designed and installed in its entirety by Albert Pick & Company's engineers, who sought to make it one of the most efficient kitchens in America. Albert Pick & Company's finest equipment was used throughout.

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Planning and Equipping Efficient Kitchens (continued)

The actual service to patients is accomplished through a series of diet kitchens scattered throughout the hospital and supplied from the main kitchen by means of fireless cookers and special containers which are transferred on special trucks by elevators and service halls to the various ward diet kitchens. These diet kitchens contain a steam table with hot plate attached, dish warmer, sink, small ice box, dish cabinet and household range. The nurses prepare the trays for each patient from the steam table and refrigerator.

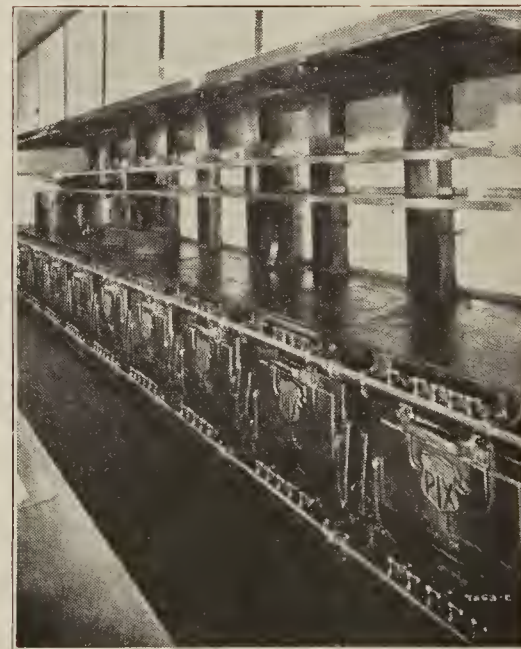
Another type of kitchen which is now universally demanded is that for the large public cafeteria and the space requirements here can be slightly reduced from that necessary in the hotel, cafe or hospital. The counter proper is always located on the dining room side of kitchen and this in itself acts as a service counter for hot foods, cold foods and pantry service, eliminating from the kitchen the space that would be required for these various departments in the service restaurant. Although it is possible to reduce materially the kitchen space, it is never safe to devote less than one-third of the entire available space to kitchen purposes. In other words, if a first floor room is available and no basement or other storage space is possible, the partition should so divide the space as to allow one square foot of kitchen to each two square feet of dining room.



"Pix" Chicago Urn Battery



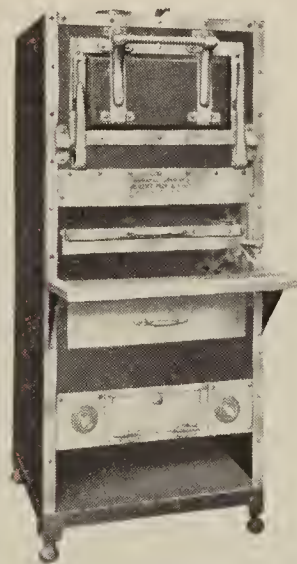
This view of the Sheridan-Plaza Kitchen is looking toward the range and broiler division, with the gleaming dish warmers in the foreground. The splendidly efficient bank of ranges is shown to the right.



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Planning and Equipping Efficient Kitchens (continued)

The location generally selected includes a basement and first floor where the entire basement is utilized for helps' lockers and wash rooms, dry storage, storage refrigerator, refrigerating machinery equipment, vegetable preparation, dishwashing and linen rooms. Where this is possible the necessary kitchen space on the main floor can be reduced one-half. It is also quite customary to remove the bake shop entirely from the kitchen and place it upon a second or mezzanine floor directly above the kitchen proper.

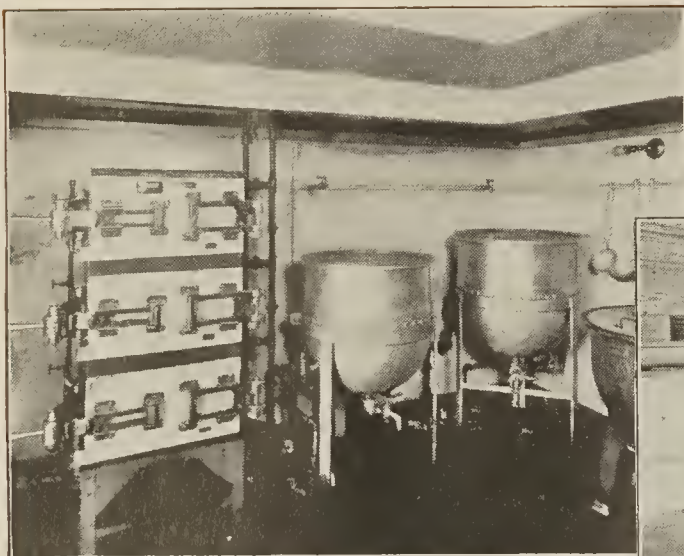


"Pix" Electric Broiler

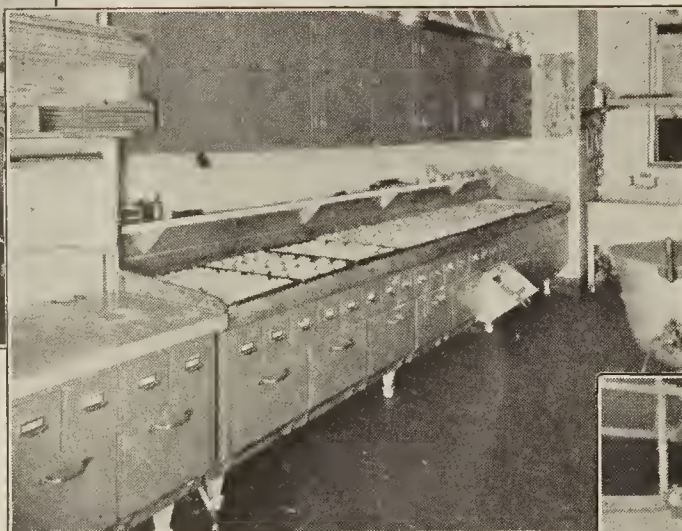
In school and industrial cafeterias the space requirements are nearly the same as in the public cafeteria, and considering all departments, it is safe to devote less than one square foot of kitchen space to each two square feet for the dining room.

Efficient kitchens, of course, can be produced only with efficient equipment. This must be adequate, modern, and above all, durable. Many a carefully planned kitchen has been ruined by improper equipment. The great number of Albert Pick & Company kitchens operating today in every size and type of institution is proof that Albert Pick & Company equipment sets the standard of excellence for efficiency, economy and durability. In specifying Albert Pick & Company equipment you are assured of securing the equipment that best meets your requirements, with every certainty of long and continuous service.

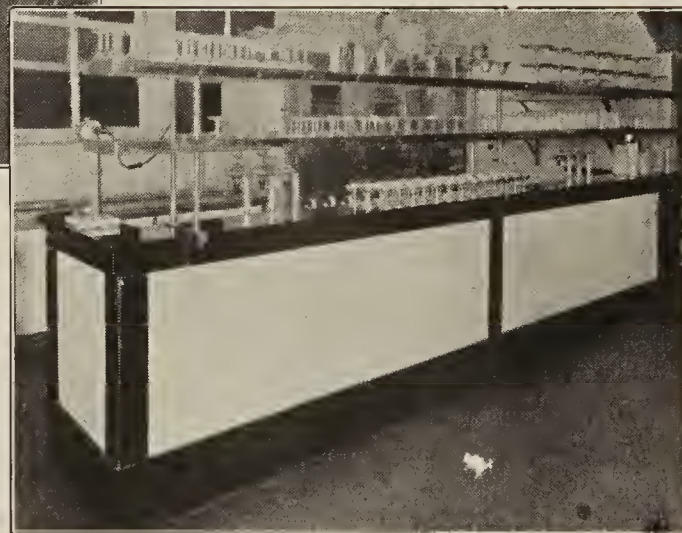
Our General Catalog No. E25 of Equipment and Utensils Will Be Sent on Request



The vegetable preparation section contains this "Pix". Steamer with white enameled front and nickel trimmings, to conform with the spotless appearance of the remainder of the equipment.



A bake shop that works twenty-four hours a day to meet the requirements of the cafeteria and dining room. It is fitted with specially constructed metal cabinets, convenient and sanitary.



A completely equipped soda fountain is set at the end of the line of service, where waiters can secure sundaes, sodas and fancy drinks for quick service. Special shelves hold the soda silverware.

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GEORGE F. ADAMS
RESIDENT MANAGER

April 16, 1922.

Albert Pick & Co.,
Chicago, Illinois.

Gentlemen:

It is now a year since we opened the Sheridan Plaza Hotel and we wish to take this opportunity to express our complete satisfaction of both the manner in which you handled our complete kitchen and cafeteria contract and the quality of the equipment which you furnished us. The arrangement has proven to be practical and well balanced in every respect and we have never had any requirements placed upon it which have not been fully met.

The general appearance of the entire kitchen is by far the best of any which the writer has ever seen and is a subject of continuous compliments from everyone who has visited us.

Considering the size of our kitchen and cafeteria contract, which was in the neighborhood of \$80,000.00, the installation, which was in a way very complicated, has been entirely satisfactory. Hardly a place of equipment had to be altered in any respect and the work of your Engineering Department was most efficient and we would not hesitate at any time to recommend your concern to anyone.

Very truly yours,

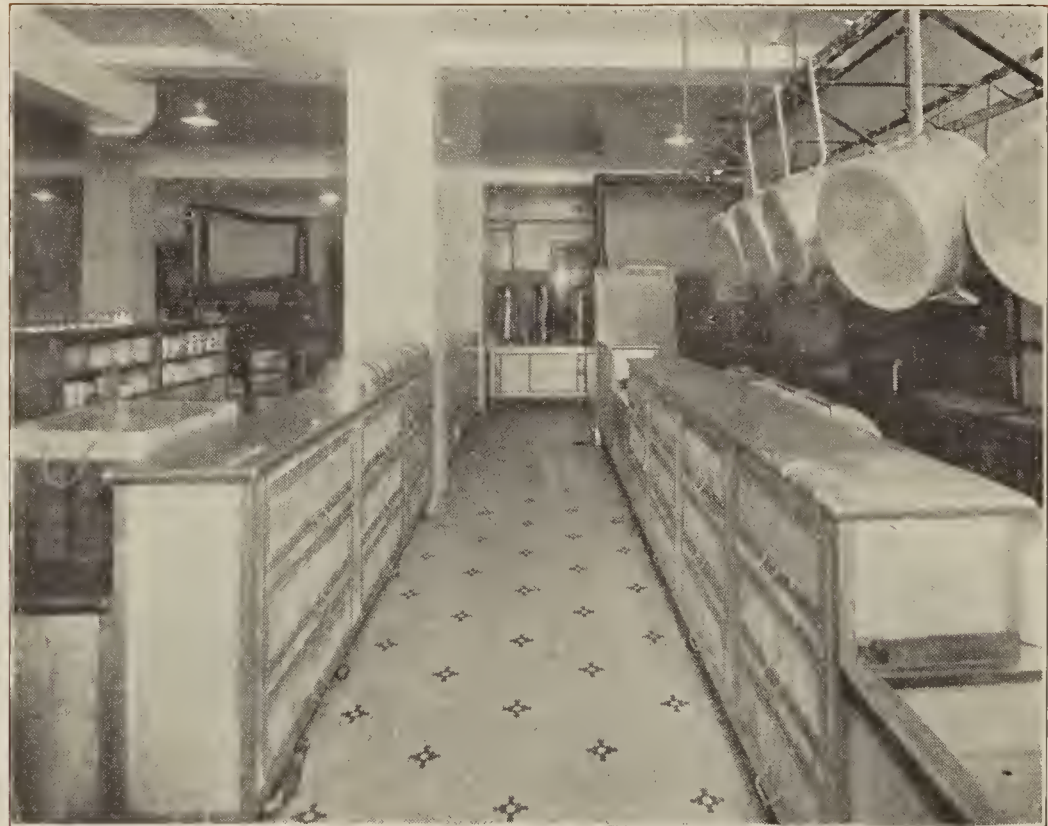
SHERIDAN PLAZA HOTEL

By *George F. Adams*

Unqualified approval of Albert Pick & Company equipment and service. This letter from Mr. Adams is only one expression from the many we receive from leading hotels.

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Kitchen of The Kansas City Club



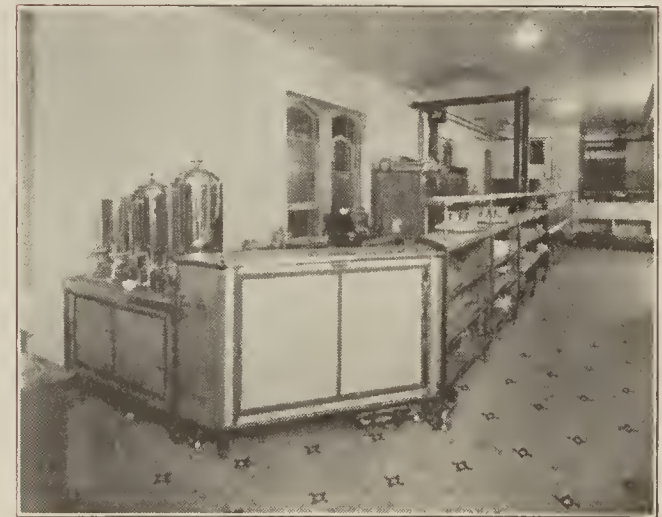
The line of service of the kitchen in the Kansas City Club is well shown in the view above, looking down the center aisle and giving an idea of the completeness of the kitchen as well as the high quality of the equipment. At the left is shown the vegetable preparation section, with two "Pix" Steamers, three jacket kettles and a vegetable masher.

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A view down the line of ranges, with broilers in the foreground, and cooks' table at the right, indicating the size of this installation and showing the well-planned arrangement. The view at the right shows the coffee pantry, with cup warmer, looking toward the dishwashing section.

Designed and Equipped
by Albert Pick & Company

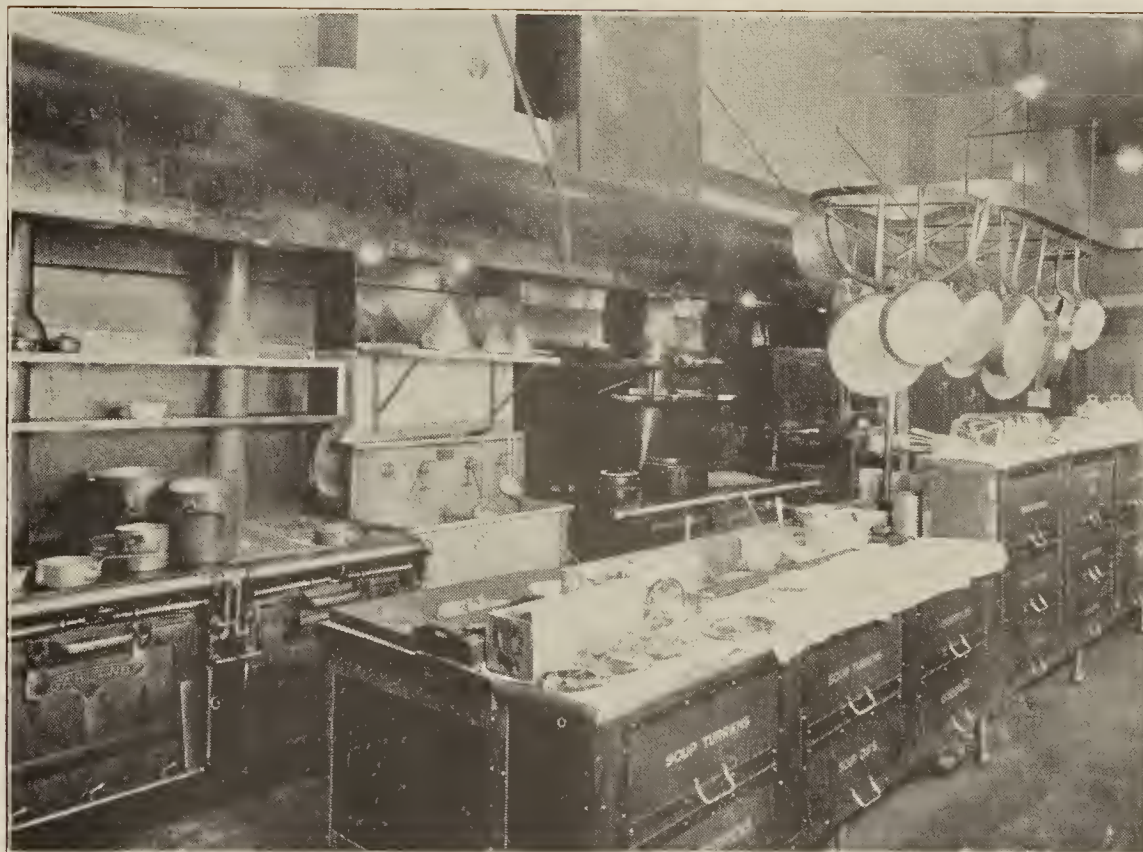


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A model of a small, but splendidly efficient kitchen is this in the Oak Park Arms. Equipped with the finest equipment, it is able to care for all the requirements of a large and popular dining room.

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In the Ambassador Hotel, Chicago, owned and operated by the Hotel Sherman Company, is another Kitchen reflecting the value of Albert Pick & Company equipment and design.

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A single view of the Chicago Beach Hotel Kitchen gives an inadequate impression of its size. It was designed and installed complete by our experts

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Though the kitchen is not designed for beauty, its appearance is an important consideration. This Michigan State Telephone Company kitchen, gleaming and white, is an example of the finest type of kitchen installation.



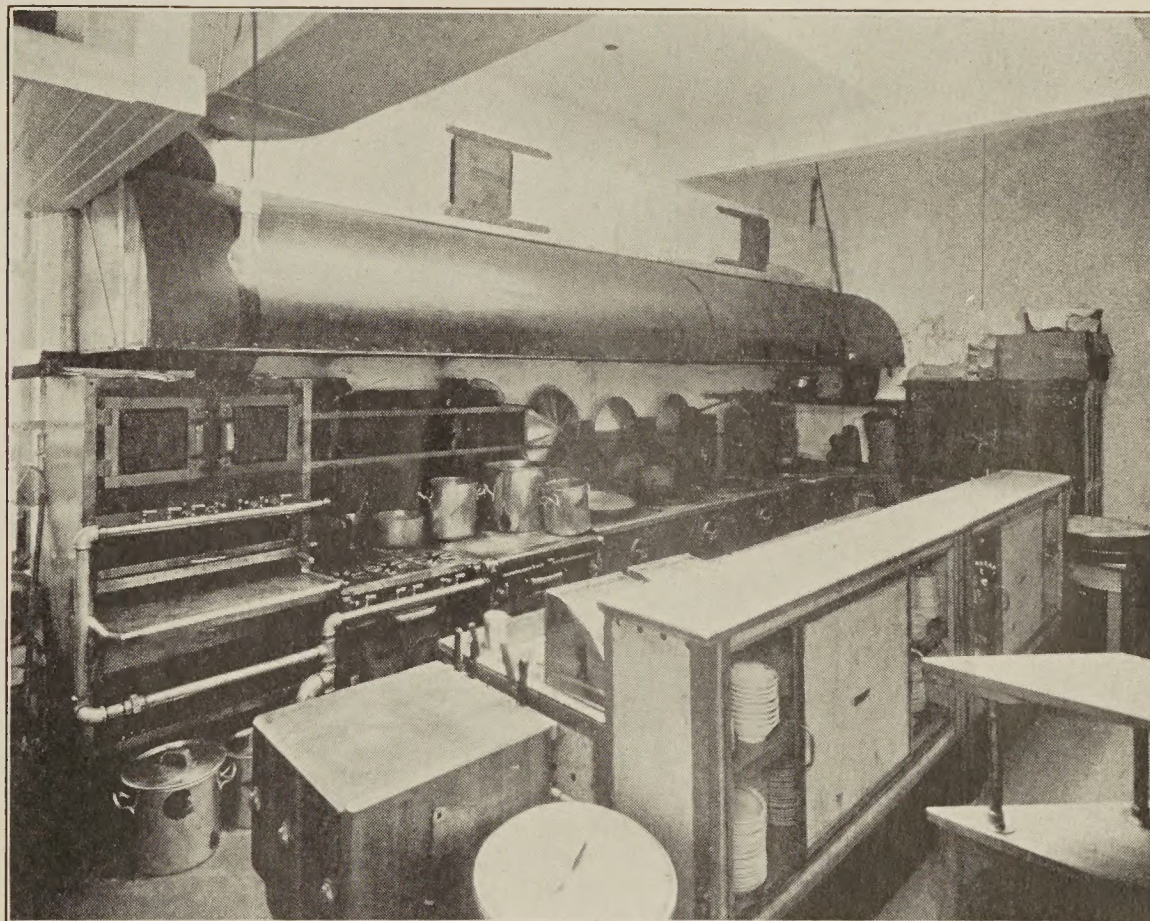
It is natural that "Pix" Equipment was chosen for this splendid kitchen: Its record in public service guarantees it, its appearance commends it, its efficiency makes it economical.

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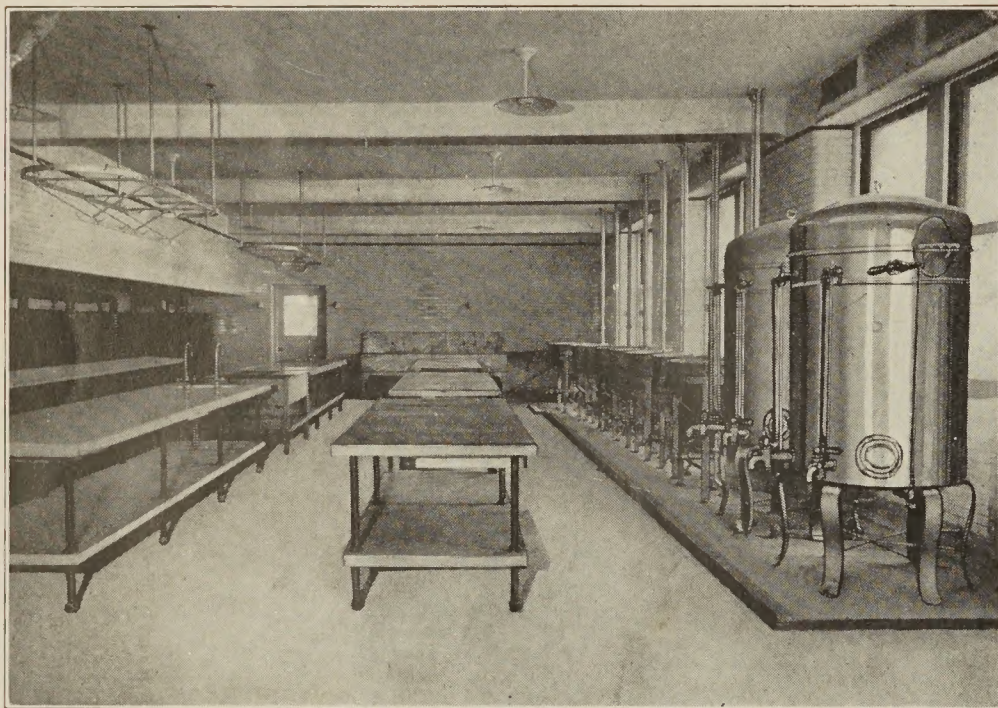
In the popular North Shore district of Chicago is the Bulldog and Whistle, catering nightly to a large and fastidious patronage. In this Albert Pick & Company kitchen are prepared the savory, dishes, including chop suey, that insure its popularity. The Bulldog and Whistle was completely equipped by us.

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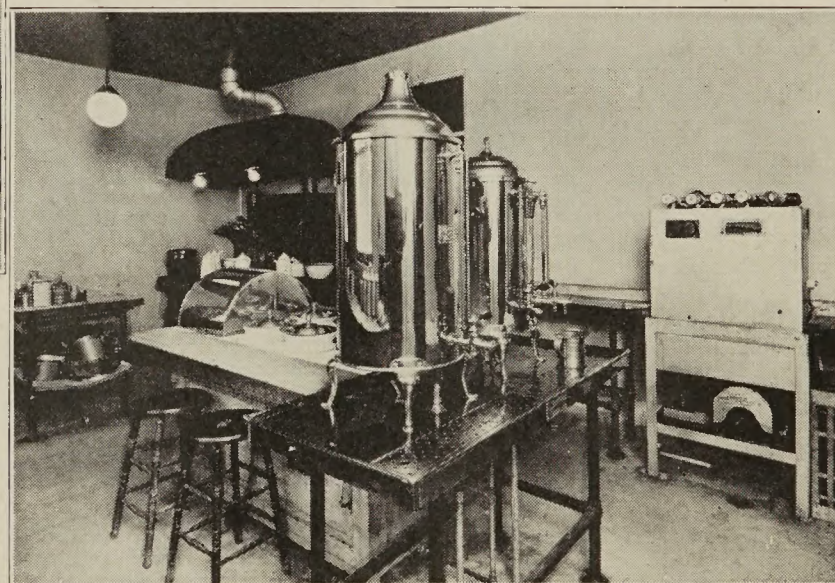
Fon Wah Restaurant, Chicago, specializing in Chinese dishes, selected Albert Pick & Company equipment throughout the restaurant and kitchen. The chop suey ranges are of special design and large capacity to meet the requirements of this large restaurant.

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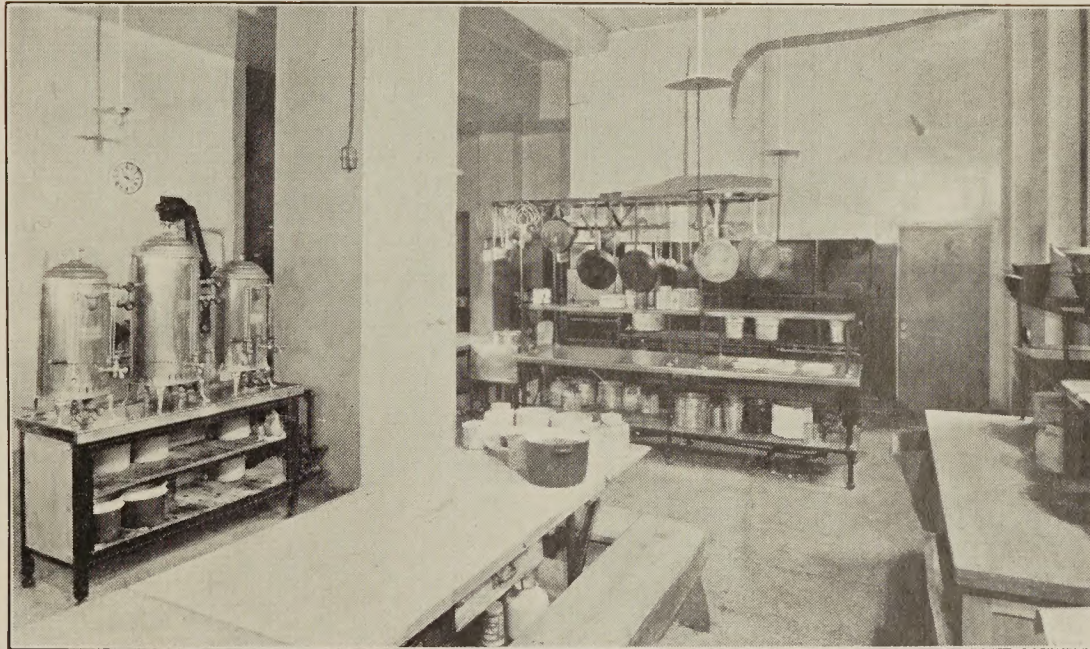
In the famous Cook County Hospital, Chicago, you will find "Pix" Equipment working as reliably and efficiently as the day it was installed. Two huge urns and a battery of jacketed kettles are at the right; the ranges are at the left.

The compact kitchen of the Jackson Park Hospital, Chicago, was designed and installed by Albert Pick & Company. It is typical of our smaller hospital kitchens.



"Pix" Equipment in Leading Hospital Kitchens

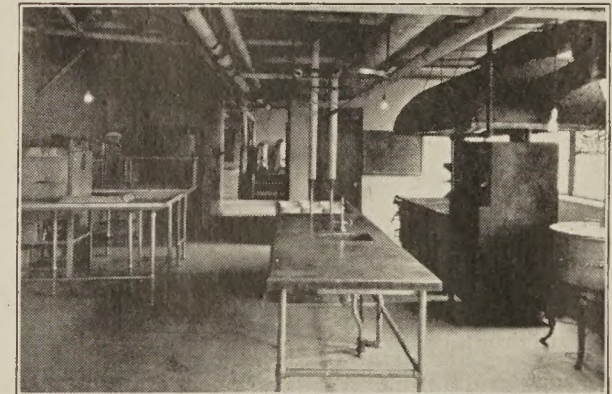
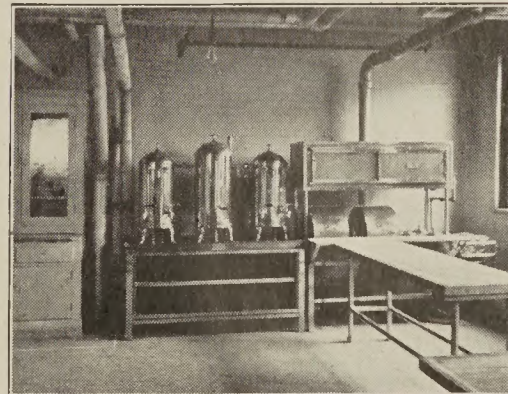
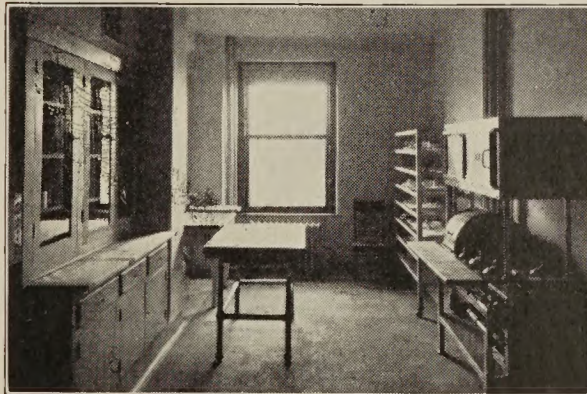
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Hospital Kitchens

Kitchens in hospitals require specialized knowledge as well as special equipment. In the Lying-In Hospital, Chicago, is an Albert Pick & Company kitchen that has proved its worth through years of consistent service.

In St. Rita's Hospital, Lima, Ohio, you will find the installations pictured below. Left, a diet kitchen; center, a view of the coffee pantry with steam table; right, a general view of the main kitchen.



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SIXTY-FIVE YEARS OF FAITHFUL SERVICE

That is the foundation upon which Albert Pick & Company's success has been built. What we are today is due to the confidence of nearly one hundred thousand customers, inspired not by what we say we *can* do, but by what we *have* accomplished for nearly two-thirds of a century. Our business is built upon our ideal to quote the lowest prices consistent with good merchandise, to render a high standard of service and to put quality before *any* other consideration. We will never swerve from this ideal.

ALBERT PICK & COMPANY

208-224 W. RANDOLPH ST. CHICAGO

The World's Leading Equipment House

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BRIDGEPORT, CONN.

GENERAL OFFICES & SALESROOMS
CHICAGO, ILL.

RETAIL BRANCH, BURLEY & CO.
CHICAGO, ILL.

WOODWORKING PLANT
CHICAGO, ILL.